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Do-It-Yourself Humanists

Howard Phillips

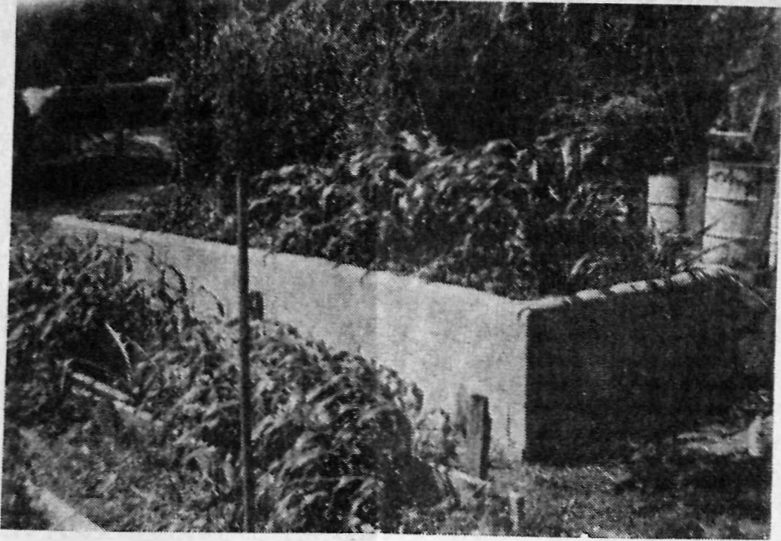
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To Florida and Back, cont'd



GARDEN BINS and compost drums at Eisman homestead, 1551 N. E. 155th St., Miami, Fla.

rock called "oolite." In our Redlands where most of the exported vegetables are grown, there is almost solid oolite with pockets of sand. It is hardly a soil in which to grow vegetables, but since they can be produced when most of the country is shivering, they find a ready market in spite of their poor flavor. Then again, which section of the country now produces flavorful vegetables in commercial quantities?

On the type of calcareous sand I first described, I have tried to garden organically. What a struggle it has been! Membership in our local organic gardening club has helped considerably through an exchange of ideas. There is the satisfaction of knowing that we have pioneered the organic method in South Florida and what we have learned could save future gardeners in this part of the country the pain of the mistakes we have already made.

Bin Gardens

One of our members developed a bin garden complete with an automatic watering system he had patented. I have carried on his experiment, as he has left the area, though I have not bothered with the automatic feature. In this bin, filled with pure compost, I have grown lettuce, corn, celery and peas with some success, whereas in the ground results with high-nitrogen-requiring vegetables have been poor, in spite of an intense humus build-up.

I compost kitchen waste, lawn and palmetto clippings, and any vegetable or animal waste I can get—in old oil drums—and put the finished compost into concrete bins, with concrete floors. There are openings for runoff of extra moisture, but soil nutrients are not leached away at the bottom.

I have also run a number of other experiments trying to determine the most effective methods of overcoming the disadvantages of our poor soil. Unfortunately it is difficult to attain a cumulative buildup in fertility, because, lacking a subsoil in this highly humid tropical climate, the driving rains leach out the fertility. Tree crops do better because with their network of

roots they are able to capture the fertilizing elements (with our mango trees, though, two disastrous hurricanes have set them back many years).

Alternate Garden and Duck Pens

Another fairly successful experiment has been the keeping of Muscovy ducks in the garden area for close to a year. They are then moved to another part of the garden while the first area is planted. Moving the ducks and several rabbits, which we keep as pets, has been simplified by the construction of standard 4x8 foot sections of fencing that bolt together. Using 2x4's and poultry netting for the sections is not cheap by any means, but it is simple.

The most important result of this direct fertilization has been the elimination of rootknot nematodes (those pests are a serious problem in raising tomatoes). For some reason the fresh manure used where it is dropped seems more effective than hauling and spreading.

Our one great advantage here in growing food is climatic. We were eating fresh corn in April when many of you Northern cousins had to content yourselves with the seed catalog illustrations. Ah, but when summer arrives with its blazing tropic sun, except for a few vegetables it is useless to try to garden. Its better to sit in the shade of a mango tree and contemplate the luscious promise of its ripening fruit.

Hand Crafts In National Magazine

Did you see the dozen beautifully illustrated pages in the July 29 issue of *Life* magazine, titled "The Old Crafts Find New Hands"? Here were 11 men and women from all sections of the country turning out beautiful weaving, furniture, rugs, ceramics, and metal, bronze and foundry pieces. Some of it tended toward the "arty," but all were creative and interesting.

This brought forth a letter from the *Green Revolution* editor, from which the following lines were printed in the Aug. 19 *Life*: "Cheers for your article on crafts. I thought somebody would soon notice that in an affluent society surfeited with factory goods, people like and need to make their own."

(A short portion of the letter telling about modern homesteaders who put "art in everyday life" by making their own furniture, dishes, clothes, etc., and preparing homemade food, was not printed.)

Since then, several notices have appeared in our mail announcing craft fairs, cider festivals, etc., in various parts of the nation.—M.J.L.

I wonder if readers would be sure to send a self-addressed and stamped envelope when they write a letter to the School of Living that requires or is likely to get a personal answer. This will save us money, but most of all it will save time.—Editor

Heathcote, cont'd

appointed (with evidence of serious intentions):

Nominating — Walter Neugebauer, Chm.
Finance and Budget — Lloyd Danzeisen, Chm.
Mill Purchase — James Iden Smith, Chm.
Education — Mildred J. Loomis, Chm.
Mill Renovation — Hugh Graham and Tim Lefever, Chm.

Trustees elected for the next three years include Philip Smith, W. B. Anacker and Ken Kern. All other candidates had a popular, large vote, and are to be asked to "run again" in 1967. Officers of the trustee board were reelected: Leo Koch, Pres.; H. (Tim) Lefever, Vice-Pres.; Mary Koch, Sec.; Mildred Loomis, treasurer.

We can all rejoice at the new energy, enthusiasm and activity underway in the School of Living. Let's look forward to more regional centers.

Income	
Lodging, meals, & registration @ \$3 per day	\$471.00
Contributions	31.50
	\$502.50

Disbursements	
Food & paper items	\$188.14
Mildred Loomis travel	30.00
Ken Kern travel	144.11
Mill operation & Sprague tool depreciation	128.38
Telephone	4.10
	\$494.73

On Sept. 27, as we are about to print this October issue, our Mill Fund looks as follows:

Contributions: April, Philip Smith \$50; August, W. W. Wittkamper \$5; September, Felix Morley \$10, Naomi & Lewis Scott \$40, Russell Buehl \$50, Patricia Herron \$25, Martha Bale \$1, Mr. & Mrs. Dox Pixley \$5, Dr. Ruth Rogers \$25, Laurette Barber \$5, Fred Wissing \$3, Philip Cox \$10, John Bischof \$50, Paul Goluboff \$3, Paul Kahn \$5, Lamar Hoover \$20, Wesley Smith \$10. Total of new contributions, \$262.

Income	
Total gifts (July-Sept.) from S of L members for down payment	\$1287.00
Disbursements	
W. B. Anacker, materials in mill renovation	300.00
K. Kern, travel for survey, etc.	144.11
James Iden Smith, Chr., Mill Purchase Committee, for down payment	842.89
	\$1287.00

Letters, cont'd

terian Brethren, located on the scenic banks of the Forest River. Agriculture is our means of livelihood. We have about 7000 acres of land. We operate our own school and raise most of our own foods.

The basis of our life is Christian brotherhood and not selfishness. Necessary goods and activities are pursued before comforts and pleasures. We believe that love for God and one's brother man is best expressed by labor and service to the community, and therefore this takes prior importance over mere words of love and brotherhood, which also have their proper place.

Though Forest River Community has much to offer, it still is no utopia of ease and perfection. Our desire is one of serving the Lord, and this life of true Christian Fellowship is possible only when love for God and one's fel-

lowman has first place in our lives.

Community life today is the first century answer to twentieth century Christianity. Inquiries are welcome.—Tarell R. Miller, Forest River Community, Fordville, N. D. 58231

Welcomes "Sane Society"

To the Editor:

Our delay in answering your invitation to join the sane society is out of all proportion to the interest my wife and I have in the project. We mislaid your letter, but tried to find your homestead on a trip recently. We want to try again in the near future and exchange ideas.

Briefly, I feel that both political revolution and social reform are futile because the source of the problem is neither political, social nor even economic—much as this may be debated—but cultural. Basic Anglo-Saxon attitudes are self-defeating, immoral or wrong. The only "escape" I see is as you see it—some form of physical withdrawal together with a moral change or really different attitude toward life and others. Enclosed is our membership.—John F. Fuller, 442 W. 6th Ave., Columbus, O.

Do-It-Yourself Humanists

To the Editor:

I receive both *The Green Revolution* and *A Way Out* in the name of The Francis Wright Humanists, and find both publications always interesting. The first copy of *A Way Out* that I saw was "swiped" from someone in San Francisco by John Papworth, Int. Sec. of Bertrand Russell's Committee of 100, who delivered the first systematic decentralist lecture to us that we had ever heard. He swung the majority of our group over to following our own—at first rather disjointed — decentralist tendencies. We plan to attend the School of Living meeting in Los Angeles in August.

Our organization is made up of convinced decentralists and headquartered on what might be called "almost a homestead"—with a lovely big, completely organic garden and plenty of homemade health foods to eat—in the heart of the populous San Fernando Valley. Add to which, almost everything around here is rather obviously—but delightfully, we feel—do-it-yourself, including our publication *Humanist Focus*, which will be coming out again. — Howard Phillips, 14742 Archwood St., Van Nuys, Calif.

Plans Article On School of Living

To the Editor:

I have attended the New York School of Living meetings and recently heard Dave Stephens describe his experiences in a community on the west coast. I am planning to do an article on the School of Living for *The East Village Other* newspaper, especially on your New York chapter and your move to Maryland. Please send history and information on the School and background, and the influence of Wilhelm Reich on your members, and other matters of interest. I've received your materials in the past, and always found the ideas you propagate very interesting and stimulating. — Tom McNamara, New York City

Returns From Paraguay

To the Editor:

Thanks for your charming note and the news from Lane's End, and for the circulars for the proposed headquarters center. I've been there and like it very

much. I'll be taking part soon. I owe the School of Living more for insight and personal contacts and communication than I can ever repay.

Right now both my wife and I are busily joining the rat race; she in a travel agency and I as deputy file clerk in the DC Court of General Sessions. The children are getting adjusted, although I have my serious doubts about schooling, etc., when the time comes. To tell you the truth, I am myself enduring a mild "cultural shock" after returning to the states. During my absence in Paraguay I've come to see so many things in a different light. But we'll talk of this and many other things when we are able to make a brief journey to Ohio.

I'm still working on my proposal for a direct subsistence program for Paraguay. I enclose a copy for you and can provide one to anyone interested.—Bosco Nedelcovic, 5200 N. 22nd, Arlington, Va. 22205

Fine Tomato Sauce

A delightful thick sauce for use on all vegetables and meat dishes is made in two steps. In the fall when garden surplus is available, blend in your osterizer onion, garlic, mangoes, carrot, horseradish and celery, and add to your pot of tomatoes. Cook until it is thick, place in pint jars, seal and reheat in a boiling water bath for 10 minutes, to insure keeping qualities. When you use it, to each half cup of tomato sauce add the juice of 1 lemon, 2 T of honey, and 3 T oil. Keep it on the table with every meal and watch your family season their meat and vegetables with this delicious, homemade "relish."—Mrs. George Stomberger, Old Salem Road, Dayton, O.

Publications For The Homesteader

Let's Live, \$4 a year, 6015 Santa Monica Blvd., Los Angeles, Calif. 90038.

National Health Federation Bulletin, \$3 a year, 211 W. Colorado, Monrovia, Calif. 91016

Go Ahead and Live!, M. J. Loomis and others, \$4, School of Living, Brookville, Ohio 45309.

Herald of Health, Lamoni, Iowa.

Organic Gardening, \$5 a year, Emmaus, Penna.

Eat, Drink and Be Healthy, 2,000 nutritious recipes by Agnes Toms, 137 N. Canyon Blvd., Monrovia, Calif. 91016. Autographed. \$5.20.

Peace of Mind Thru Nature, \$1. Backwoods Journal, Paradox 5, N. Y. \$2 a year, sample 35c.

Hygienic Review, \$4 a year. Herbert Shelton, Editor. Box 1277, San Antonio, Texas.

California Homeowner, quarterly, \$2 a year. 1561 N. Gower, Los Angeles 90028

Contact Corner

Here we list (and will continue to list) names and addresses of persons who want to be in touch with others about the use of land and development of community. Send your data for listing.

School of Living Center, Heathcote Rd., Freeland, Md. 48 acres.

Ferdi & Rebecca Knoess, Pennington, Minn. 145 acres.

Mrs. Joy Valsko, 516 W. 7th. Traverse City, Mich. 100 acres (near Suttons Bay).

Paul Marks, Box N, Los Banos, Calif. 4 acres for trailers (near Ripley, Calif.). Planned community in Central America.

Chester Dawson, Box 2048. Belo Horizonte, Brazil. Small acreage in Arkansas.

Ed & Mary Borsodi, Star Route 1A, Smithville, Okla. 74957

Don & Annerose Rollins, Rt. 1, Box 149A, Rathdrum, Idaho.

C. F. Adams, Box 1165, Chautauqua, N. Y.

Mike & Joan Smith, 12696 Dupont Rd., Sebastopol, Calif. 95472

Committee Heads New York Group

Abigail Grafton, 170 E. 2nd St., New York City. Charles Schlechtiger, 117-53 125th St., South Ozone Park, Queens, and Fred Rosenberg, Flushing, were named a committee in June to continue meetings and activities of the New York School of Living. The group had a good development last year, initiated by Selma and Gordon Yaswen, who have now gone to Conway, Mass., to assist in forming an intentional community there. Spirit in the New York group is good, and the attendance is growing. Readers are asked to request being placed on their mailing list (to any of the committee members listed above) for the fall and winter activities.

Epilog-Prolog, cont'd

restored—with the addition, of course, of our present world-wide communication, free peaceful enterprise, scientific vision and ingenious technology.

The Owner-Built Homestead is intended to be a *how to think* it as well as a *how to do it* book. In addition, a personalized homestead-layout service is offered, showing long-range site-development plans to fit the homesteader's property, soil conditions, regional climate conditions, and specific personal requirements. It is hoped that each reader will avail himself of the opportunity to have a fully detailed home and homestead plan, designed exclusively to his own site and needs.

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